

## The Claims after the 1st Amendment

1. (Amended) A method for manufacturing dried food to be eaten after cooking or reconstituting in hot water,

the dried food manufacturing method being characterized in successively subjecting a to-be-processed object, obtained by processing a prepared object of a raw material containing starchy matter to a predetermined shape, to at least the following steps (1) to (4):

(1) a first step of subjecting the to-be-processed object to a boiling treatment;

(2) a second step of putting the boiled to-be-processed object in contact with an aqueous solution after the first step;

(3) a standing step of leaving the to-be-processed object, subjected to the second step, still in an indoor environment; and

(4) a third step of subjecting the to-be-processed object, subjected to the standing step, to a wind drying treatment at conditions of a temperature of 45 to 100°C and a humidity of 5 to less than 55%.

2. (Amended) The dried food manufacturing method according to Claim 1, wherein the cross-sectional shape in the width direction of the to-be-processed object is rectangular or elliptical.

3. (Amended) The dried food manufacturing method according to Claim 1, wherein the third step is a step of blow drying by a non-circulating method and/or under a dehumidified environment.
4. (Amended) The dried food manufacturing method according to Claim 1, wherein a heating treatment is performed on the to-be-processed object before the first step.
5. (Amended) The dried food manufacturing method according to Claim 4, wherein the heating treatment is a steaming treatment.
6. (Deleted)
7. (Deleted)
8. (Amended) The dried food manufacturing method according to Claim 1, wherein water rinsing of the to-be-processed object is performed after the standing.
9. (Deleted)
10. (Amended) The dried food manufacturing method according to any of Claims 1 to 5 and 8, wherein the starchy matter is a starchy matter derived from a raw material selected from the group consisting of wheat, buckwheat, rice, corn, mung bean, potato, sweat potato, and tapioca.
11. (Amended) The dried food manufacturing method according to any of Claims 1 to 5, 8, and 10, wherein the dried food is a noodle.

12. (Amended) The dried food manufacturing method according to Claim 11, wherein the noodle is a non-fried instant noodle.

13. (Amended) Dried noodle having the following textural structure or form characteristics (1) to (3):

(1) voids are present concentratedly at a central portion of noodle string after drying;

(2) cracks are present dispersedly in a range extending from the central portion to a surface of the noodle string after drying; and

(3) when a width direction cross-sectional shape of a noodle string is observed, a thinned portion is present.